



GoTM Chef

8 in 1 Cooker



Recipe Guide



Distributed by JML

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Welcome...

This recipe guide will help you to get the most out of your GoChef™. From healthy breakfasts to hearty lunches, tasty snacks to indulgent desserts - there's a recipe for every occasion!

There's such a great selection to choose from. There are simple recipes for when you just need something quick, and more detailed recipes, great for testing your culinary skills and impressing your friends with the results. Each recipe comes with easy-to-follow instructions and a detailed list of ingredients to ensure you get the best, most mouth-wateringly delicious meals to enjoy.

Porridge

Serves 2

Method

Tip the porridge oats into GoChef™ and add the water, skimmed milk and salt. Set the temperature to 220°C and bring to the boil, stirring continuously. When boiling, turn the machine down to 120°C. Place the lid on top and simmer for 3-5 minutes or until the porridge is creamy.

Serve with fresh fruit and chopped nuts.

Ingredients

80g porridge oats
250ml water
250ml semi-skimmed milk
Pinch of salt

To serve:

Fresh fruit
Chopped nuts

Scrambled Eggs with Spinach

Serves 4

Method

Heat GoChef™ to 160°C. Add the oil and spinach. Stir fry for one minute until the spinach has wilted.

Add the eggs and turn GoChef™ down to 140°C. Cook, stirring occasionally until the egg sets. Stir in the parmesan cheese and the chilli flakes.

Ingredients

2 tbsp olive oil
200g baby spinach
8 eggs, whisked
2 tbsp grated parmesan
1/2 tsp chilli flakes

Quesadillas

Serves 1

Method

Mix all the ingredients except for the tortillas in a large bowl.

Place one tortilla into the GoChef™. Spread the filling over the tortilla and season with salt and black pepper. Top with another tortilla and turn GoChef™ on to 140°C. Cook for 2 minutes until the underneath tortilla is brown.

Carefully flip the tortillas over and cook for a further two minutes until the underside is brown. Remove and cut into quarters. Serve immediately with sour cream and salsa.

Ingredients

100g cheddar cheese, grated
2 spring onions, sliced
1 red pepper, diced
1 red chilli, de-seeded and finely chopped
1 avocado, peeled, and with the stone removed, cut into small cubes
40g fresh coriander, roughly chopped
2 tortillas
Salt and black pepper

To serve:

Sour cream
Salsa

Mexican Chicken

Serves 4-6

Method

Turn your GoChef™ to 140°C. Add the oil and fry the onions, garlic and red peppers for 5 minutes, stirring occasionally. Turn GoChef™ up to 160°C. Add the chicken and cook for a further 5 minutes, stirring occasionally.

Add the tomatoes, kidney beans, chilli powder, coriander, oregano and cumin. Season with salt and black pepper. Turn GoChef™ up to 220°C. When the food is boiling, turn down to 110°C. Place on the lid and simmer for 30-40 minutes.

Serve with corn tortilla chips, sour cream and guacamole.

Ingredients

2 tbsp olive oil
1 onion, peeled and diced
2 cloves garlic, peeled and finely chopped
2 red peppers, de-seeded and sliced
4 chicken breasts, cut into chunks
400g can of chopped tomatoes
2 x 400g can of kidney beans
1/2 tsp hot chilli powder
1 tbsp ground coriander
2 tsp ground cumin
1 tsp dried oregano
Salt and black pepper

To serve:

Tortilla chips
Sour cream
Guacamole

Paprika Chicken Goujons

Serves 4

Method

Fill GoChef™ with vegetable oil, up to the mark inside the non-stick bowl. Heat up to 200°C.

In a bowl, mix together the flour, paprika, salt and pepper. Tip on to a large flat plate. Tip the beaten egg on to another plate and then add a third for the breadcrumbs.

Dip the chicken breast slices into the flour mixture. Shake off the excess, then dip into the egg, then cover with breadcrumbs. Place the coated chicken pieces into the frying basket and place into the hot oil for 5-7 minutes, or until crisp, golden and cooked through.

If the oil is getting too hot, turn GoChef™ down to 180°C. Drain on kitchen paper and serve immediately.

Ingredients

4 chicken breasts, sliced into 2cm pieces
100g plain flour
1 tsp paprika
2 eggs, lightly beaten
200g breadcrumbs
2.8 litres of vegetable oil
Salt and black pepper

Pea & Mint Risotto

Serves 4

Method

Put the peas, mint and garlic into a food processor with 2 tbsp of the vegetable stock and mix. Set aside.

Turn GoChef™ to 120°C. Fry the onions for 10 minutes until soft. Increase the heat to 140°C. Add the rice and cook for 2 minutes, stirring continuously. Add the wine and let it bubble until completely evaporated.

Turn GoChef™ down to 120°C. Add a ladle of stock and stir until the stock has evaporated, add another ladle and again stir until evaporated. Continue until the rice is creamy and just cooked through. This should take about 20 minutes.

Stir in the pea and mint puree, stir in the zest and juice of one lemon and serve with parmesan cheese and olive oil.

Ingredients

170g frozen peas
4 tbsp fresh mint
2 cloves of garlic
1.5 litre vegetable stock
1 onion, peeled and finely diced
350g risotto rice
125ml white wine
Zest and juice of one lemon

To serve:

Parmesan cheese
Extra virgin olive oil
2 tbsp olive oil

Prawn & Sesame Stir Fry

Serves 2

Method

Turn GoChef™ to 160°C and add the oil. When hot, add the ginger paste, spring onions, garlic and chilli. Stir fry for 1 minute. Add the prawns and stir fry for 1-2 minutes or until pink. Remove with a slotted spoon and set aside.

Add the vegetables. Stir fry for one minute until the vegetables start to wilt. Return the prawns to the pan. Add the soy sauce, sherry and honey and stir fry for a further minute.

Sprinkle with the sesame seeds and serve with noodles.

Ingredients

2 tbsp groundnut oil
1 tsp ginger paste
2 spring onions
2 cloves of garlic, peeled and sliced
1 large red chilli, finely sliced
180g large king prawns
300g mixed stir fry vegetables
2 tbsp dark soy sauce
2 tbsp dry sherry or rice wine vinegar
1 tbsp honey
1 tbsp toasted sesame seeds

To serve:

Cooked noodles

Pasta with Cherry Tomato Sauce

Serves 2

Method

Fill GoChef™ with 1 litre of water and turn the temperature up to 240°C. When the water is boiling, add the spaghetti and cook for 10 minutes, stirring occasionally. When most of the water has evaporated and the pasta is cooked, stir in the garlic, cherry tomatoes and olives.

Stir fry for 5 minutes, adding a little water if the pasta gets too dry. Season with salt and black pepper.

Drizzle over extra virgin olive oil and scatter over the basil leaves to serve.

Ingredients

220g spaghetti
2 tbsp olive oil
1 clove garlic, crushed
300g cherry tomatoes
100g olives
Salt and black pepper

To serve:

Extra virgin olive oil
Basil leaves

Pasta with Cheese Sauce

Serves 2

Method

Fill GoChef™ with 1 litre of water and turn the temperature to 240°C. When the water is boiling, add the pasta and cook for 10 minutes, stirring occasionally. When most of the water has evaporated and the pasta is cooked, stir in the leeks.

Stir fry for 5 minutes, adding a little water if the pasta gets too dry. Stir in the crème fraîche, grated cheese and parmesan.

Season with salt and black pepper. Drizzle over the extra virgin olive oil and scatter over the flat leaf parsley, then serve.

Ingredients

250g penne pasta
2 leeks, sliced
150ml crème fraîche
100g cheddar cheese, grated
2 tbsp Parmesan cheese
Extra virgin olive oil
2 tbsp flat leaf parsley, roughly chopped
Salt and black pepper

Salmon Kedgeree

Serves 4

Method

Turn GoChef™ to 140°C. Fry the onions and garlic for 2 minutes. Add the ginger, curry powder, mustard seeds and cherry tomatoes. Fry for a further 2 minutes.

Add the rice, stir well and cover with 600ml of water. Turn GoChef™ up to 220°C to bring the mixture to the boil. When boiling, turn the temperature down to 120°C for 15-20 minutes. 5 minutes before you finish cooking, add the salmon chunks and place on the lid.

Turn off GoChef™ and let the kedgeree sit for 10 minutes. Stir in the coriander and red chilli. Serve with yoghurt and hard boiled eggs.

Ingredients

1 bunch of spring onions, finely sliced
1 garlic clove, peeled and finely diced
2cm piece of ginger, peeled and grated
2 tbsp curry powder
1 tbsp mustard seeds
12 cherry tomatoes, halved
300g rice
300g salmon, skinned and cut into 2cm chunks
1 small bunch of coriander
1 red chili

To serve:

100ml natural yoghurt
Eggs (optional)

Roast Lemon Chicken

Serves 2-3

Method

Turn GoChef™ to 190°C and add the oil. When hot, place the chicken inside and brown on each side. Remove the chicken and carefully insert the low rack (be careful, as the bowl will be very hot). Place the chicken on the rack. Squeeze over the lemon juice, sprinkle with the oregano and season with salt and black pepper.

Place the lid on top and cook for 50 minutes or until the juices run clear when the thigh of the chicken is pierced with a sharp knife. Remove and cover with foil to rest for 10 minutes before serving.

To make the gravy: Carefully remove the low rack. Stir the flour into the juices and heat the pan to 140°C. Mix to a paste and then slowly add a little chicken stock. When you have a smooth paste, continue adding the rest of the stock. Heat for 2 minutes. If the gravy is too thick, add a little more stock; if too thin, raise the temperature to 220°C and boil until you have the right consistency.

Ingredients

2 tbsp olive oil
1kg chicken
1 tsp oregano
Juice of one lemon
Salt and black pepper

For the gravy

1 tbsp plain flour
350ml chicken stock

Steamed Herb Chicken with New Potatoes

Serves 4

Method

Cut a slit in the top of each chicken breast. In a bowl, mix together the butter, lemon zest, garlic and flat leaf parsley. Season with salt and black pepper. Divide the butter mixture between each chicken breast.

Fill the GoChef™ bowl up to the mark with water and add the high rack. Place the new potatoes on the high rack. Turn GoChef™ up to 220°C. When the water starts to boil, place the chicken breasts on to the rack and place on the lid.

Turn GoChef™ down to 140°C. Cook for 15-20 minutes until the chicken is cooked through and the potatoes are tender.

Ingredients

4 chicken breasts
75g soft butter
Zest of one lemon
1 clove garlic, peeled and crushed
4 tbsp flat leaf parsley, roughly chopped
1kg new potatoes
Salt and black pepper

Beef Stew

Serves 4

Method

Toss the stewing steak in the flour. Heat GoChef™ to 160°C. Add 2 tbsp of oil and brown the beef in batches. Set aside. Add the remaining 2 tbsp of oil and fry the onion and garlic, stirring continuously. Return the meat and stir in the mustard powder and tomato puree and cook for 2 minutes. Add the Worcestershire sauce, redcurrant jelly and ale. Season with salt and black pepper.

Turn GoChef™ up to 220°C. When the food is boiling, turn down to 110°C and place on the lid. Cook for 2.5 hours, stirring occasionally. Add the mushrooms and simmer for a further hour with the lid off.

Ingredients

4 tbsp vegetable oil
1.5kg stewing steak
3 tbsp flour
1 onion, sliced
2 garlic cloves, crushed
1 tsp mustard powder
1 tbsp tomato puree
2 tbsp Worcestershire sauce
1 tbsp redcurrant jelly
500ml ale
400g button mushrooms
Salt and black pepper

Roast Rib of Beef

Serves 3-4

Method

Heat GoChef™ up to 220°C. Brown the beef on all sides and then remove. Place the low rack into GoChef™ and turn down to 190°C.

Spread the mustard over the beef and season with salt and black pepper. Place the beef into GoChef™ on the low rack.

Place on the lid and cook: 45 minutes for rare and 60 minutes for well-done.

Remove the beef and cover with foil. Rest for 20 minutes before serving.

For the gravy: Carefully remove the low rack and then add the flour to the juices at the bottom of GoChef™, stir until combined. Add a little of the vegetable stock and stir continuously. Gradually add the remaining vegetable stock while stirring continually. Turn the temperature up to 220°C. When the gravy is boiling, turn the temperature down to 110°C. Let the gravy simmer for 5 minutes.

Ingredients

1.5kg rib of beef
2 tbsp dijon or grainy mustard

For the gravy:

1 tbsp plain flour
350ml vegetable or beef stock

Peppered Steaks with Roasted Vegetables

Serves 2

Method

Rub the steaks with the olive oil and black pepper. Season with salt.

Turn GoChef™ to 160°C. Heat the oil and add the courgettes, red pepper, onions, garlic and oregano. Season with salt and black pepper. Stir fry for 5 minutes.

Carefully put the high rack over the vegetables (be careful, the bowl will be very hot) and add the steaks. Put on the lid and cook for 3 minutes each side. Remove and rest for 5 minutes.

Serve with the vegetables.

Ingredients

2 lamb steaks
2 tbsp olive oil
1/2 tsp black pepper
3 courgettes, sliced into 1cm rounds
2 red peppers, de-seeded and sliced
2 red onions, peeled and quartered
1 clove garlic, peeled and minced
1 tsp dried oregano
Salt and black pepper

To serve:

Vegetables

Pulled Pork Belly

Serves 4-6

Method

Heat GoChef™ to 220°C. When hot, lay the belly of pork, fat side down and fry for 5 minutes until brown. Be careful, it will spit.

Remove and place the low rack into GoChef™ (be careful, the non-stick bowl will be very hot). Place the belly of pork, fat side up, on to the rack. Season with salt and freshly ground black pepper, and top with the sprig of rosemary.

Place the lid on and slow roast at 110°C for 3.5 hours or until tender.

Remove from GoChef™ and let the pork rest for 20 minutes. If you want crispy crackling: When the pork has cooled down, remove the fat from the top of the pork. Carefully remove the low rack from GoChef™ and turn the temperature up to 220°C and put the crackling in, fat side down and cook until brown.

Shred the pork and serve with burger buns, BBQ sauce and coleslaw.

Ingredients

1.5kg belly of pork
Sprig of rosemary
Salt and black pepper

To serve:

4-6 burger buns
BBQ sauce
Coleslaw

Pork Chops with Sage, Apple, Onions & Potatoes

Serves 2

Method

Rub the pork chops with olive oil and season with salt and black pepper. Heat GoChef™ to 220°C. Fry the pork chops on each side for 1 minute, then set aside.

Place the red onions, potatoes, chopped sage and apple into GoChef™ and fry on 140°C for 5 minutes. Add the vegetable stock. Carefully place on the high rack (be careful as the bowl will be very hot) and then place on the pork chops. Put the lid on and cook for 10 minutes until the pork chops are cooked through.

Remove the pork chops and cover with foil to rest. Turn the heat up to 190°C and continue to cook the potato and onion mixture until all the liquid has evaporated, the vegetables begin to brown and the potatoes are cooked through. Season with salt and black pepper and serve with the pork.

Ingredients

2 pork chops
1 tbsp olive oil
2 red onions, cut into wedges
1 clove garlic, peeled and finely chopped
100g new potatoes, halved
2 tbsp fresh sage, finely chopped or 1 tbsp dried sage
2 apples, cored and cut into wedges
150ml vegetable stock
Salt and black pepper

Slow Cooked Lamb Shanks

Serves 4

Method

Pour the oil to GoChef™ and heat to 220°C. Add the lamb shanks and brown on all sides. Remove and set aside. Add the oil, onions and garlic and turn GoChef™ down to 140°C. Fry for 3 minutes. Return the meat to the pan.

Add the wine to GoChef™ and cook until almost evaporated. Add the tomatoes, chicken stock, thyme and rosemary. Season with salt and black pepper. Turn up to 220°C, and when boiling, turn down to 110°C. Place on the lid and cook for 3 hours or until the lamb is tender and falling off the bone. Serve with mash potato.

Ingredients

2 tbsp olive oil
4 lamb shanks
2 red onions, chopped
2 garlic cloves, crushed
120ml red wine
2 x 400ml can chopped tomatoes
400ml lamb or chicken stock
2 sprigs of thyme
1 sprig of rosemary
Salt and black pepper

To serve:

Mashed potato

Steamed Asian Salmon

Serves 2

Method

Place the salmon fillets, carrots, spring onions and pak choi on a large piece of square foil. Scatter the garlic, ginger and lime zest over the fish and vegetables. Drizzle over the sweet chilli sauce and soy sauce. Loosely seal into parcels so there is enough room for the fish to cook in the steam.

Fill GoChef™ with water up to the mark and place on the high rack. Turn the heat to 220°C. When the water is boiling, turn GoChef™ down to 160°C. Place the parcels on to the high rack. Cover with the lid and cook for 15 minutes or until the fish is cooked through.

Ingredients

2 salmon fillets, about 150g each
1 carrot, peeled and cut into strips
1 spring onion, finely sliced
2 baby pak choi, quartered
2cm piece of ginger, peeled and finely chopped
1 garlic cloves, peeled and crushed
1 tablespoon of sweet chilli sauce
Grated zest and juice of one lime
2 tbsp soy sauce

Vegetable & Chickpea Curry

Serves 4

Method

Heat GoChef™ to 160°C. Add the oil and onion. Stir fry for 5 minutes until the onion is soft. Add the cauliflower and broccoli and stir fry for 2 minutes. Add 100ml of water and cook for 5 minutes with the lid on until the vegetables are tender.

Stir in the tomatoes, chilli and chickpeas. Turn GoChef™ up to 220°C. When boiling, turn down to 120°C, place on the lid and simmer for 10 minutes.

Meanwhile, place the high rack on to the non-stick bowl (be careful, the bowl will be extremely hot). Wrap the tortillas in foil and place on the rack and replace the lid.

Remove the tortillas and the high rack. Stir in the spinach and coriander. Cook for a further 1 minute. Serve with yoghurt, lime and the steamed tortillas.

Ingredients

2 tbsp olive oil
1 onion, chopped
1 cauliflower, broken into small florets
1 small broccoli, broken into small florets
400g can of chickpeas
400g can of chopped tomatoes
1 tsp chilli paste
2 handfuls of fresh coriander
100g baby spinach leaves

To serve:

4 tortillas
Natural yoghurt
Lime

Boston Baked Beans

Serves 4

Method

Pour the oil into GoChef™ and heat to 160°C. Add the onions and stir fry for 5-7 minutes until soft and browned. Add the lardons and stir fry for a further 3 minutes.

Add the remaining ingredients. Turn GoChef™ up to 220°C to boil. Turn down to 110°C, place on the lid and simmer for 30-40 minutes. Season with salt and black pepper.

Ingredients

1 tbsp vegetable oil
2 red onions, peeled and finely sliced
120g lardons
2 cloves
2 tsp mustard powder
300g passata
3 tbsp red wine vinegar
2 tbsp dark muscovado sugar
1 tsp paprika
2 x 400g can of cannellini beans
Salt and black pepper

Triple-Cooked Chips

Serves 2

Method

Wash the chips in water to remove the starch.

Fill the GoChef™ bowl with water and turn on to 220°C. When boiling, add the chips. Turn GoChef™ down to 120°C and simmer for 5 minutes.

Allow the bowl to cool completely, then empty the water and dry. Return to the power base and then fill up to the marker with vegetable oil. Heat up to 140°C, and place the chips into the frying basket. Cook for 5 minutes until cooked but not coloured.

Remove the chips, drain and pat dry with kitchen towel. Pop the chips into the fridge for 30 minutes.

Heat the GoChef™ to 180°C. Place the chips into the frying basket and cook until crisp and golden. Serve immediately.

Ingredients

400g potatoes, such as maris piper, peeled and cut into chips about 1cm thick
Vegetable oil
2.8 litres of vegetable oil

Baked Potato

Serves 1

Method

Prick the potato several times with a fork. Rub with the olive oil and sprinkle over with sea salt.

Fill the bottom of GoChef™ with 150ml water. Place the low rack into GoChef™ and put the potato on to the rack.

Turn GoChef™ on to 220°C, place on the lid, and cook for 40-45 minutes, topping up with water when needed, until the potato is cooked through.

For a crispier skin, let the water evaporate 5 minutes before the potato is cooked and continue for the final 5 minutes.

Ingredients

1 large potato approx 300g (such as King Edwards)

1 tbsp olive oil

1/2 tsp sea salt

Cheese Fondue

Serves 4-6

Method

Rub the GoChef™ bowl with the garlic. Pour in the wine and lemon juice. Turn GoChef™ up to 220°C and bring to the boil. Lower the heat to 110°C and add a little of both cheeses. Stir until melted. Repeat with the remaining cheese.

Mix the cornflour with the kirsch or a little water. Add to the cheese mixture and cook on 120°C until the mixture is smooth. Don't let the mixture boil; if GoChef™ gets too hot, turn down to 110°C.

Serve immediately with chunks of toasted bread.

Ingredients

2 cloves of garlic, peeled

700ml white wine

1 tsp lemon juice

650g cheddar cheese, grated

650g emmental cheese, grated

2 tbsp kirsch (optional)

2 tsp cornflour

To serve:

Toasted bread

Chocolate Hazelnut Fondue

Serves 4-6

Method

Put the cream, milk, sugar, syrup and vanilla essence into GoChef™ and turn to 160°C and bring to the boil, stirring continuously. Boil for one minute.

Turn off the heat and stir in the chocolate. Whisk until smooth. Stir in the Nutella, and the brandy if you decide to use it.

Serve immediately with plates of marshmallows, fruit, biscotti and sponge cake.

Ingredients

500ml double cream
120ml milk
2 tbsp brown sugar
2 tbsp golden syrup
1 tsp vanilla essence
300g dark chocolate, cut into small pieces
200g Nutella (optional)
1 tablespoon brandy (optional)

To serve:

Marshmallows
Strawberries
Biscotti
Sponge cake

Raspberry Fridge Jam

Makes 4 x 340g jars

Method

Put half the fruit into a bowl and mash with a potato masher. Pour into GoChef™ along with the remaining fruit and the sugar. Turn GoChef™ to 120°C and stir continuously until the sugar has dissolved.

Turn the heat up to 220°C, put on the lid and boil for 5 minutes. Turn off the heat and leave to cool for 10 minutes. Stir and put into sterilised jars. The jam will keep in the fridge for 2 weeks.

Ingredients

1kg raspberries
500g granulated or jam sugar

Easy Rice Pudding

Serves 4-6

Method

Mix together the rice, sugar, milk and vanilla essence and then pour into GoChef™. Sprinkle the top with nutmeg and add the lemon zest.

Turn GoChef™ to 220°C. Bring to the boil and then turn down GoChef™ to 110°C. Cook for 1 hour stirring occasionally. Serve immediately with a dollop of jam.

Ingredients

170g pudding rice
100g sugar
1 litre semi-skimmed milk
1 tsp vanilla essence
Pinch of grated nutmeg
Zest of one lemon

To serve:

Strawberry or raspberry jam

Cream Custard Puddings

Serves 6

Method

In a large bowl, beat together the sugar and egg yolks using an electric whisk, until pale and fluffy. Add the cream, orange zest and vanilla essence. Strain through a sieve into a large jug.

Fill 6 ramekins. Place the low rack into GoChef™ and place the ramekins on the rack. Fill GoChef™ with hot water until it comes half way up the sides of the ramekins. Turn GoChef™ to 140°C and cook for 30-35 minutes with the lid on or until the puddings are wobbly in the middle.

Remove and let the puddings chill before serving.

Ingredients

100g caster sugar
6 egg yolks
500ml double cream
Zest of an orange
1 tsp vanilla essence

Chocolate & Walnut Steam Puddings

Makes 6

Method

In a large bowl, mix the cocoa powder with a little hot water to form a paste. Add the remaining ingredients and mix with a hand whisk until light and fluffy. Rub butter into 6 ramekins and then divide the mixture between each of them.

Turn GoChef™ to 190°C and place the low rack into the bowl. Put the ramekins on to the rack. Place the lid on top and bake for 15-20 minutes or until a skewer, when inserted into a pudding, comes out clean. Remove and serve with custard or double cream.

Ingredients

40g cocoa powder
3 eggs
175g soft butter, plus more for greasing the ramekins
175g caster sugar
115g self-raising flour
1 heaped tsp baking powder
2 tbsp chopped walnuts

To serve:

Custard or double cream

Apple Fritters

Serves 2

Method

Whisk the flour, baking powder and cornflour in a large bowl. Add enough milk to reach the consistency of yoghurt.

Pour the vegetable oil into GoChef™ until it reaches the fill line and heat to 220°C.

Dip the apple into the batter mixture and place on to a plastic spatula. Place carefully into the oil and fry for 2 minutes until golden. Remove and drain on some kitchen towel. Dust with caster sugar and ground cinnamon. Serve immediately.

Ingredients

2.5 litres vegetable oil
100g plain flour
2 tsp baking powder
2 tsp cornflour
50ml milk
1 apple, cored and chopped
2 tbsp caster sugar
1/2 tsp ground cinnamon

Notes

Notes